Tuesday Dinner 10th November

Salted Mocha Negroni coffee-infused Tanqueray Dry Gin, dark cacao Sweet Vermouth, Campari, Aztec chocolate bitters, sea salt, orange twist 12
Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint, topped with prosecco & soda 12

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley 9
Ribblesdale Crottin goat's cheese red pepper chilli jam, pine nuts, baby basil 10
Seared King Scallops maple carrot puree, samphire 18
Prosciutto de Parma Riserva parmesan, quince, rocket, honey 10
Locally shot pigeon breasts pancetta lentils, jus 10
Roasted celeriac, white onion & Dorset cider Soup Crème Fraîche, bread 8

Burgers (hand-cut chips, brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo 19
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce 20
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib
Double up your burger £4, add a fried egg £2

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo 25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
Gressingham duck breast pomme rosti, kale, pan jus 28
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce 30
Add garlic king prawns to your steak £7
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan 24
Suffolk Blythburgh pork chop pink lady apples, green beans, honey, cider sauce 25
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshield cheese, Russian dressing, house-baked bread. *last one 25

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes
Mac & Cheese
Malted Farmhouse loaf, tomato butter & oil
Sugar snaps, toasted nuts & seeds
Miso cauliflower, spring onion, sesame
Jerusalem artichokes, wholegrain mustard & honey

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Apple & blackberry crumble custard 8
Affogato; 2 scoops of vanilla & espresso 7
Lou's Tiramisu 9
Tonka bean cheesecake blackcurrant compote 9
Eton Mess 8
Cheese board apricot chutney, plum loaf, crackers, celery & grapes 15
Isle of Mull Cheddar, Driftwood Aged Goat's Cheese, Dorset Blue Vinny
Little Pudding Tea or coffee with a small serving of either 8
Damson fool, ginger crumb / Lemon posset / Dark chocolate crèmeux, blackberry coulis / Passionfruit mousse, candied cashews
All the little puddings the 4 small puddings above 20

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests.
All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.